Roce and Beans Together in 1 pot for 100

Makes: 100 servings

Prep Time: 30 minutes

Cook Time: 50 minutes

Ingredients:

- **31 L** water
- **¼ cup** sea salt (optional)
- **4 cups** cumin or coriander
- **¼ cup** black pepper
- **10 lbs** pinto beans (soak the night before)
- **15 lbs** long-grain brown rice (dry)
- **10** onions, chopped

Equipment:

- **38 L** pot with tight fitting lid

Bring water to a boil in a forty quart pot with a tight fitting lid. Add beans and boil for forty-five minutes, then add rice and spices. Bring to a rapid boil again, stir once, being sure to stir the beans up from the ottom. Then cover, reduce to very low heat, and let simmer for another forty-five minutes. Do not stir or open cover until it is done so the rice is fluffy. Remove from heat and serve hot, plain or with cooked vegetables or tomato sauce.

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